



PRODUCER PROFILE

Estate owned by: Sandra Tavares da Silva and Jorge Serôdio Borges Winemaker: Sandra Tavares da Silva and Jorge Serôdio Borges Total acreage under vine: 45 Estate founded: 2001 Winery production: 4,500 Bottles Region: DOC Douro Country: Portugal

Wine & Soul Guru 2018

WINE DESCRIPTION

Guru is produced from a 50-year-old field blend of the indigenous white varieties Vosinho, Rabigato, Codega do Larinho, and Gouveio. Fermented and aged in new French oak for seven months, this wine features great complexity, minerality, and freshness.

It's a 57 years old vineyards with a field blend of Viosinho, Rabigato, Códega do Larinho and Gouveio. Schist and granitic soils.

The harvest was planned for the second week of September in perfect weather conditions. All grapes previously selected and de-stemmed were pressed in a pneumatic press and fermented on 15% new French oak barrels at low temperatures during 4 weeks, after which was aged for 6 months with battonage.

TASTING NOTES

An elegant wine exhibiting grapefruit and mineral aromas and flavors warmed by oak contact. Refreshing, with a fine balance and long finish.

VINEYARD & PRODUCTION INFO

Production area/appellation: Douro DOC

Vineyard name: The Murça vineyard

Vineyard size: 7.5 Soil composition: Schist Training method: Bush Elevation: 1.650 feet Vines/acre: 2.000 Yield/acre: 1.6 tons Exposure: Northern Year vineyard planted: 1960 Harvest time: August First vintage of this wine: 2004 Bottles produced of this wine: 4,500

WINEMAKING & AGING

Varietal composition: 25% Viosinho, 25% Rabigato, 25% Codega do Larinho

and 25% Gouveio

Fermentation container: **Barriques** Length of alcoholic fermentation: 15 days 59 °F Fermentation temperature: Type of aging container: **Barriques** Size of aging container: 225 L Age of aging container: New French oak Type of oak: Length of aging before bottling: 7 months

ANALYTICAL DATA

 Alcohol:
 12.5%

 pH level:
 3.21

 Residual sugar:
 0.6 g/L

 Acidity:
 6 g/L

 Dry extract:
 18.5 g/L

